

# apoaia

· MEXICAN CUISINE ·





## ENTRADAS

- Flores en amarillo** 205  
Fried zucchini blossoms stuffed with Oaxaca cheese & hierba santa over mole amarillo.
- Ceviche de camarón y calabaza asada** 250  
Shrimp ceviche with grilled local pumpkin and onion, corn kernels, avocado, bitter orange, oregano and chile pasilla.
- Ceviche de pulpo y callo de hacha** 260  
Octopus and scallops ceviche, avocado, chile paste from Oaxaca, purslane and cilantro.
- Aguachile blanco de pescado y coco** 225  
Raw fish white aguachile, home made coconut milk, cucumber, yam bean, habanero oil.
- Chilaquiles de guajillo y hierba santa con atún** 220  
Seared tuna slices over guajillo and hierba santa sauce chilaquiles, avocado, onion and fresh cheese.
- Tiradito de short rib** 250  
Braised short rib slices, avocado, smoked pepper mayonnaise, cilantro and pineapple sauce.



## ENSALADAS

- De la casa** 225  
Mesclun, seared tuna, lime and habanero vinaigrette, avocado, cherry tomato and roasted vegetables.
- Ensalada verde** 195  
Sautéed haricots, peas and faba beans, local grilled squash and zucchini, pumpkin seeds, avocado, micro greens, apple vinaigrette and feta cheese.





## DEL MAÍZ

<b>Tacos de carnero asado en tortilla de harina de la casa</b>	<b>270</b>
Roasted mutton taco in flour tortilla, cheese, cilantro, onion and traditional sauce.	
<b>Tlayuda doblada</b>	<b>220</b>
Very large grilled corn tortilla with lard, black beans, beef or chorizo and cheese.	
<b>Taco tlayudo de pulpo a la parrilla</b>	<b>205</b>
Grilled maya octopus taco, chile de agua, Oaxaca cheese, avocado.	
<b>Enmoladas vegetarianas</b>	<b>245</b>
Homemade tortillas dipped in mole negro, stuffed with quinoa and nuts, topped with cheese and banana.	
<b>Memelitas de lechón de Sucilá</b>	<b>220</b>
Thick tortillas, lard, local fresh cheese, green salsa, local suckling pig.	
<b>Tacos de picaña</b>	<b>290</b>
Seared sliced top sirloin, ajillo, fresh cheese, avocado, cilantro and homemade tortillas.	



## SOPA Y PASTA

<b>Pasta del día</b>	<b>270</b>
Homemade pasta daily prepared.	
<b>Chileatole</b>	<b>205</b>
Corn and green tomato soup, pork belly, local squash, masa balls and zucchini blossoms.	





## DEL MAR

<b>Pesca del día</b> Catch of the day fillet.	<b>370</b>
<b>Robalo en salsa verde y tamal</b> Local sea bass fillet with green tomato sauce, tamal, green peas, fresh cheese.	<b>380</b>
<b>Camarones y callo a la parrilla</b> Grilled shrimp and scalop, white beans, poblano pepper, corn, pork skin and requeson [curd cheese].	<b>460</b>



## CARNES

<b>Tasajo oaxaqueño</b> Thinly sliced grilled beef, chile de agua, cheese and mole amarillo chilaquiles.	<b>295</b>
<b>Filete de res con mole negro</b> Beef tenderloin, mashed sweet potatoes, muesli, grilled nopal and mole negro.	<b>495</b>
<b>Lechón mixteco</b> Local suckling pig slow cooked with avocado leaves and adobo, black beans, sautéed potatoes and cured onion.	<b>575</b>
<b>Ribeye a la parrilla</b> Ribeye steak, smashing potatoes, apples and mezcal chutney, cabage and mexican demiglace	<b>700</b>
<b>Costilla corta braseada</b> Braised short rib, cured potatoes, avocado, banana fried balls and double cream cheese.	<b>750</b>





## LUNCH MENU

Monday to friday, 1:30 pm - 5:00 pm

### Dish and beverage

245

Ceviche de camarón, Aguachile, Tlayuda, Ensaladas,  
Tacos de carnero, Chilaquiles de guajillo & Chileatole.

Inquire available beers.



## POSTRE

**Postre del día**

Dessert of the day

**150**



## AGUAS Y REFRESCOS

<b>Topochico 355 ml</b>	<b>40</b>
<b>Cristal 355 ml</b>	<b>35</b>
<b>Peñafiel 355 ml</b>	<b>33</b>
<b>Perrier 330 ml</b>	<b>49</b>
<b>Schwepps Tonic 296 ml</b>	<b>29</b>
<b>Fever Tree Tonic 200 ml</b>	<b>49</b>
<b>Sodas &amp; Flavored Water</b>	<b>55</b>

